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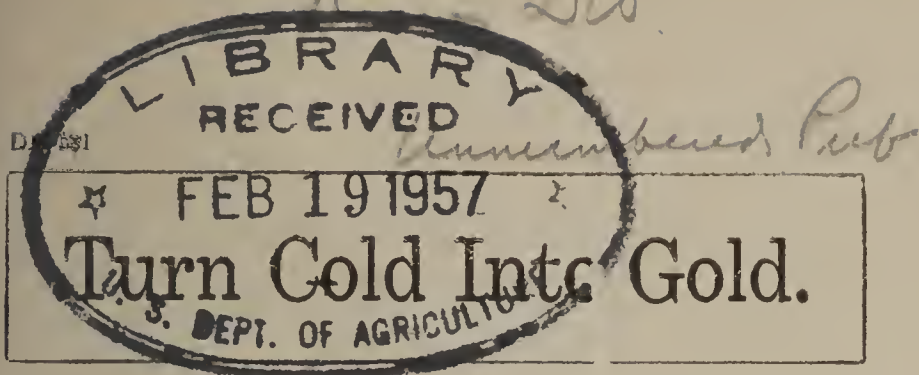
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BOOK NUMBER

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S 16296



Save loss from sour milk returned—high bacteria counts—poor butter or low-quality cheese.

Cool Milk and Cream Below 50° F.

Make special efforts in spring, summer, and fall, but

Cool Throughout the Year.

Milk and cream should be cooled to 50° F., or lower. To do this *ice is nearly always necessary*. If you can not possibly get ice, use the coldest water available. Don't use water that has been warmed by running over the ground or by standing in tanks. *Use water direct from the well or spring* unless a colder source is available. If ice is not obtainable, arrange for running water in the milk-storage tank. If this is impossible, arrange the equipment so that all water pumped for farm stock passes first through the cooling tank.

A Surface Cooler Saves Time and Ice.

It cuts the ice bill in two and permits the cooling of morning's milk at the farm.

SAVE FOOD—STOP WASTE.

A Necessity—A Cooling Tank—In the Milk House.

It's used for final cooling and storage. Best made with a 2-inch layer of cork between a double shell of 4-inch concrete. One made of 2-inch plank is next best. Tanks of plain concrete or metal require more ice for cooling. Provide a tight cover.

Size of Tank.

Three gallons of water for each gallon of milk when ice is used. Otherwise, double the capacity. The cans should be set in the tank on a rack so that the water can circulate under them. Arrange a drain so that the tank can be emptied and cleaned frequently. Water should enter tank near the bottom.

Directions for Cooling—Read Carefully.

1. Have the tank water at 40° F. or lower before milking. In addition, at least 2 pounds of ice are needed for every gallon of milk to be stored if the milk is cooled over the surface cooler to 58° F. or below.

2. Start water running through the surface cooler. For every gallon of milk or cream cooled, 10 or 15 gallons of water should pass through the cooler.

3. Pour milk over the cooler as soon as drawn from the cow. Cool cream as soon as separated.

4. Milk should flow slowly over the cooler and be cooled to within three degrees of the temperature of the water.

5. When a can is filled from the surface cooler set it into the tank immediately. Always have ice in the tank when cream or milk is being stored unless the water is below 45° F. The water should always reach the necks of the cans.

6. Keep cans in storage tank until *ready to ship*. During hauling protect them with blanket or felt jackets.

Don't Guess Temperatures—Use a Thermometer.

Clean and Sterilize.

Clean and sterilize the cooler, cans, pails, and other milk utensils.

Cool Milk and Cream and Prevent Losses.

For additional information apply to United States Department of Agriculture, Washington, D. C., for Farmers' Bulletin 976, "Cooling Milk and Cream on the Farm."

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**Ten Gallons of Spoiled Milk Cost
More Than a Half-Ton of Ice.**



“Where are you going, dad?”

“Back home to feed this stuff to the hogs! After this you can bet I’m going to cool my milk and cream!”

**U. S. DEPARTMENT OF AGRICULTURE,
Bureau of Animal Industry,
Dairy Division,
WASHINGTON, D. C.**

